

Nguyen The Han
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Faculty of Food Technology
Nha Trang University,
02 Nguyen Dinh Chieu St.,
Nha Trang city, Vietnam

EDUCATION

Undergraduate School	Bachelor of Food Science and Technology, 2001 – 2005 Major in Fishery Processing Technology University of Fisheries Nha Trang, Khanh Hoa, Vietnam
Graduate School	Master of Marine Science, 2008 – 2010 Major in Applied Marine Biotechnology and Engineering Department of Marine Food Science and Technology Gangneung-Wonju National University Gangneung, Gangwon, South Korea
	Doctor of Marine Science, 2010 – 2013 Major in Food Science and Technology Graduate School of Tokyo University of Marine Science and Technology Tokyo, Japan

RESEARCH INTERESTS

My research interest lies predominately in bioactive compounds from natural resources. Specific areas of interest in this field include:

- (1) Purification and characterization of bioactive compounds from marine resources.
- (2) Stabilization of bioactive compounds.
- (3) Food analyses using traditional and modern methods.

TEACHING RESPONSIBILITY

Undergraduate

1. Cleaner Production in Seafood/Food Processing
2. Research Methodology

Graduate

1. Extraction and Application of Bioactive Compounds from Marine Resources
2. Bio-products development

PUBLICATIONS AND PRESENTATIONS

Book (in English)

1. Ergothioneine: Resources, Chemical Characterization, and Application. In Lipid Oxidation: Challenges in Food Systems, (Logan A, Nienaber U, Pan X Eds.), AOCS Press, Champaign, USA, 2013
2. Characterization and Applications of Marine Microbial Enzymes in Biotechnology and Probiotics for Animal Health. In Marine Enzymes Biotechnology: Production and Industrial Applications, Part III - Application of Marine Enzymes, Volume 80 (Kim SK, Toldra F Eds.), Elsevier, 2017

Journals and Presentations

International peer-reviewed journals:

1. Kim, K. Y., Nguyen, T. H., Kurihara, H., & Kim, S. M. (2010). α -Glucosidase Inhibitory Activity of Bromophenol Purified from the Red Alga *Polyopes lancifolia*. *Journal of food science*, 75(5), H145-H150.
2. Nguyen, T. H., Um, B. H., & Kim, S. M. (2011). Two Unsaturated Fatty Acids with Potent α -Glucosidase Inhibitory Activity Purified from the Body Wall of Sea Cucumber (*Stichopus japonicus*). *Journal of food science*, 76(9), H208-H214.
3. Nguyen, H., & Kim, S. M. (2012). Antioxidative, anticholinesterase and antityrosinase activities of the red alga *Grateloupia lancifolia* extracts. *African Journal of Biotechnology*, 11(39), 9457-9467.
4. Nguyen, T. H., Nagasaka, R., & Ohshima, T. (2012). Effects of extraction solvents, cooking procedures and storage conditions on the contents of ergothioneine and phenolic compounds and antioxidative capacity of the cultivated mushroom *Flammulina velutipes*. *International Journal of Food Science & Technology*, 47(6), 1193-1205.
5. Nguyen, T. H., Giri, A., & Ohshima, T. (2012). A rapid HPLC post-column reaction analysis for the quantification of ergothioneine in edible mushrooms and in animals fed a diet supplemented with extracts from the processing waste of cultivated mushrooms. *Food chemistry*, 133(2), 585-591.
6. Nguyen, T. H., Kwak, H. S., & Kim, S. M. (2013). Physicochemical and biofunctional properties of crab chitosan nanoparticles. *Journal of nanoscience and nanotechnology*, 13(8), 5296-5304.
7. Nguyen, T. H., & Kim, S. M. (2015). α -Glucosidase Inhibitory Activities of Fatty Acids Purified from the Internal Organ of Sea Cucumber *Stichopus japonicas*. *Journal of food science*, 80(4), H841-H847.

8. Trung, T. S., Huyen, N. T. K., Minh, N. C., Trang, T. T. L., & Han, N. T. (2016). Optimization of Harvesting of Microalgal *Thalassiosira pseudonana* Biomass Using Chitosan Prepared from Shrimp Shell Waste. *Asian Journal of Agricultural Research*, 10(5), 162-174.
9. Phuong, P. T. D., Minh, N. C., Cuong, H. N., Van Minh, N., The Han, N., Van Hoa, N., Yen, H. T. H., & Trung, T. S. Recovery of protein hydrolysate and chitosan from black tiger shrimp (*Penaeus monodon*) heads: approaching a zero waste process. *Journal of Food Science and Technology*, 1-7.

Vietnamese Journals:

1. Nguyen Thi Cuc, Nguyen The Han, Nguyen Anh Tuan. (2013). Extraction and characterization of collagen from tra catfish (*Pangasius hypophthalmus*) skin. *Journal of Fisheries Science and Technology, Special issue*, 22-32.
2. Pham Thi Kim Quyen, Nguyen Van Minh, Nguyen The Han. (2016). Effect of Extraction Conditions on Polyphenol Content and Antioxidant Activity of the Extract from *Gynura Procumbens* (Lour) Merr. Leaves. *The Vietnam Academy of Agricultural Sciences*, 14(8), 1248-1260.
3. Nguyen Thi Huyen, Pham Thi Kim Quyen, Nguyen The Han. (2017). Antioxidant Activity of Theobroma Cacao Extract In Vitro and Its Effect on Lipid Oxidation of Cobia Muscles. *The Vietnam Academy of Agricultural Sciences*, accepted.

Proceeding and Presentations:

1. The Han Nguyen, Sang Moo Kim. Rheological, physicochemical and biological properties of crab nanochitosan prepared by dry milling method. 2009. The IFT Annual Meeting & Food Expo, June 6-10, Anaheim, California, USA.
2. The Han Nguyen, Sang Moo Kim. Potent α -glucosidase inhibitors purified from sea cucumber, *Stichopus japonicus*. 2009. International Symposium of the Korean Society of Food Science and Technology, June 24-27, Korea.
3. The Han Nguyen, S.M. Kim. Purification and utilization of marine enzyme inhibitors as novel nutraceuticals. 2009. International Symposium on Seafood Processing Technology and Safety Control System, Oct. 31st Nov. 2nd, Qingdao, China.
4. The Han Nguyen, Sang Moo Kim. Antioxidative, α -glucosidase and β -glucuronidase inhibitory activities of sea cucumber, *Stichopus japonicus*. 2009. The 12th international symposium on the efficient application and preservation of marine biological resources, Dec. 11-13, Shanghai, China.
5. The Han Nguyen, Sang Moo Kim. Biological properties of chitosan nanoparticles. 2009. The 12th international symposium on the efficient

- application and preservation of marine biological resources, Dec. 11-13, Shanghai, China.
6. The Han Nguyen, Toshiaki Ohshima. A Rapid HPLC Post-Column Reaction Analysis for the Quantification of Ergothioneine in Edible Mushrooms and in Animals Fed a Diet Supplemented with Mushroom Extracts. 2011. Second Conference on Food Science and Technology: Food Safety and Food Quality in South-East Asia. Challenges for the next decade. Nov. 9-12, Can Tho, Vietnam.
 7. The Han Nguyen, Toshiaki Ohshima. The Natural Antioxidant Ergothioneine: Resources, Chemical Characterization, and Applications. 2012. JSPS-NRCT Asian Core Program Symposium. Dec. 7, Tokyo, Japan.
 8. The Han Nguyen, Reiko Nagasaka, Toshiaki Ohshima. Effects of Stage Maturity and Post-Harvest Storage Conditions on the Ergothioneine and Phenolic Contents, and Antioxidative Properties of Selected Mushroom Varieties. 2013. 104th AOCS Annual Meeting & Expo. Apr. 28-May 1, Montreal, Canada.
 9. The Han Nguyen, Reiko Nagasaka, Tomoyuki Koyama, Toshiaki Ohshima. Influences of Mushroom Fruiting Body Maturity Stage and Post-Harvest Storage on the Natural Antioxidant Ergothioneine and Antioxidative Properties of Selected Mushroom Varieties. 2013. 2nd International Conference and Exhibition on Nutritional Science and Therapy. Jul. 15-17, Philadelphia, USA.
 10. Nguyen The Han, Trang Si Trung, Nguyen Thi Khanh Huyen, Nguyen Cong Minh, Tran Thi Le Trang. Using chitosan prepared from shrimp shell waste for harvesting microalga *Thalassiosira pseudonana*. Extraction and application of bioactive compounds from shrimp by-products Symposium. Mar. 15-16, Nha Trang, Vietnam.